

California Foods Featured

Delectable Thanksgiving Menu Offered by El Camino Teacher

Centered around the products of the rich croplands of California comes a traditional yet proudly native menu for the Thanksgiving feast of the autumn harvest.

Prepared by the home economics students of El Camino College under the supervision of Mrs. Hazel Kuehn, instructor, the festive table appears crowned with a turkey roasted to a deep brown and garnished with orange-cups of cranberry relish and surrounded by vegetables of green and golden color.

New to California, Mrs. Kuehn was quick to adapt its distinctive products in her holiday menu planning. She joined the El Camino staff as instructor of home economics in September.

A resident of Torrance, Mrs. Kuehn completed work for the bachelor of science degrees at Iowa State University in her native state. She has also completed advanced study at Teachers' College, Columbia University in New York, State University of Iowa, and Iowa State Teachers' College.

The newcomer to El Camino has taught at Oskaloosa High School, Oskaloosa, Iowa; East High School, Waterloo, Iowa; Iowa State University; Colorado State University and at Texas Tech in Lubbock. She was called upon to assist the United States Office of Education, vocational division, in preparing a bulletin based upon science as it relates to home economics. To complete work on this project, the instructor spent three months in Washington, D.C.

Immediately prior to accepting her present position on the instructional staff of El Camino College, Mrs. Kuehn served as home economist in consumer information in Black Hawk County, Iowa, for four years.

Colorful and tasty, the menu which she recommends follows:

- Sparkling Casaba Melon with lime wedges
- Roast Tom Turkey
- Gold Coast Dressing
- Cranberry Relish in Orange Cups
- Avocado-Citrus Salad
- Honey-lemon dressing
- Glazed Whole Carrots
- Peas a la Parisienne
- Riced Potatoes
- Assorted Hot Rolls - Butter
- Frosty Butterscotch Meringues
- Coffee

SALE TO AID ROLLIN RISER

Delnora Camp 10137 Lomita Royal Neighbors will hold a rummage sale at the House of Rummage, 12th and Pacific, in San Pedro on Tuesday Nov. 22 from 9 a.m. until 5 p.m.

Proceeds from this sale will go to Rollin Riser, 15-year-old boy, whose left leg was amputated recently.

Anyone wishing to donate rummage may call Bertha Westphal, ways and means chairman, announced Rose Johnson, who is handling publicity.

Public Invited

Club's Holiday Bazaar, Luncheon Set Nov. 30

The magic of Christmas will permeate the Woman's Clubhouse at 1422 Engracia Ave., on Wednesday, Nov. 30, when the annual Christmas bazaar and luncheon will be staged. The public is invited to attend the bazaar by the co-chairmen, Mrs. F. M. Shaw and Mrs. P. D. Dantico.

Booths will be filled with all kinds of Christmas gift items. The gaily decorated apron booth is being manned by Mrs. Dean Sears assisted by Mmes. Harold Hayes, Leroy Pulliam and Henry Heinlein.

The members of the club's garden section, directed by Mrs. Victor Benstead will offer an array of beautiful Christmas decorations in their booth.

The baked goods booth, featuring all kinds of homemade cakes, cookies and breads is under the chairmanship of Mrs.

For the Sparkling Casaba Melon cut melon into slender wedges (8 to 10 from each melon); pare rind off, scoop out seeds, drizzle pulp with lime juice, garnish with a few pomegranate seeds and a wedge of lime. A flavorful starter for the harvest dinner.

Roast Turkey

The rich, brown Roast Turkey will develop a deep color by rubbing the entire bird with butter before roasting and by basting every half hour with melted butter.

Roast at 325°, allow 30 minutes for each pound of weight. Buy ¾ to 1½ lbs. per person to be served—the smaller the bird the greater weight per serving; 20 lb. turkey renders ¾ lb. per serving; 8 lb. turkey renders 1½ lb. per serving.

Dressing

Try a truly California Gold Coast Dressing. For a 10 to 12 lb. turkey saute ¼ cup finely diced onion, 1 cup diced celery in ¼ lb. butter until vegetables are tender. Stir in ½ tsp. salt, 1 tsp. mixed herbs, 1 tsp. Worcester-shire sauce.

In a bowl combine 4 cups

slightly dried bread crumbs or cubes, 2 cups diced tart apples, 1½ cups coarsely ground dried apricots. Add sauteed blend; toss lightly until well mixed.

Your vegetables are simple to prepare and delightful to the eye. Place your favorite cranberry relish in orange cups with sprigs of parsley or water-cress to give color dimension to the bird serving.

Glaze whole carrots with equal measures of butter and brown sugar—½ cup each for carrots to serve six people.

Peas with a flare from French kitchens. To 2 packages of frozen peas add ¼ cup finely diced onion, 2 tsp. sugar, 1 tsp. salt, ¼ cup water. Cover closely to conserve moisture and cook until tender. When moisture has steamed away add ¼ cup butter.

Meringues

Frosty Butterscotch Meringues. A simple-to-prepare, ahead-of-time dessert. Make individual meringue rings (about 4 inches in diameter) the day ahead. Make small vanilla ice cream balls also in advance and store in freezing compartment. Make your own butterscotch topping or buy a market preparation. To serve: place meringue ring on dessert plate with doily, place 2 or 3 ice cream balls in each ring, pour warm butterscotch over, top with toasted almond slivers.

Couple Plans Thanksgiving Wedding Day

On Thanksgiving morning at 9 o'clock, Miss Jane Ruppel, daughter of Mr. and Mrs. Homer Ruppel of LaCrosse, Wis., will become the bride of Daniel Thomas Desmond, son of Mr. and Mrs. Daniel G. Desmond of Torrance.

On Sunday afternoon Nov. 7, Mrs. Dan Johnson, 2412 Andree invited 18 guests to a shower honoring the bride-elect.

Games were played, followed by refreshments.

Last Monday, Mrs. George Felt, was hostess at a kitchen shower for Miss Ruppel at the home of Mrs. Zelma Kent, 2007 Gramercy Ave. Sixteen guests showered the future bride with gifts for her kitchen.

Here for the wedding is Mrs. Jerry Linfor of Sacramento, the former Janice Desmond of Torrance. She will serve as matron of honor at the wedding.

Other guests arriving for the wedding are the future bridegroom's grandparents, Mr. and Mrs. Earl W. Smith of Sacramento and the bride-elect's mother, Mrs. Homer Ruppel of La Crosse.



MISS JOYCE TEMPLIN ... To Wed Nov. 26

Bride-elect Is Honored

Miss Joyce Templin, who will become the bride of Lawrence Sidney Cluckey on Nov. 26 was complimented at a bridal shower given Thursday evening by Mmes. E. C. Sabs, Joe Watt, Ory Denson and Curt Eiler at the Sabs home, 2326 Dalemead St.

Several games were played and the honoree opened her shower of gifts. A buffet supper was served with Mrs. W. T. presiding at the silver coffee urn.

Attending the party were Mmes. Howard Schnase, Leo Hudson, Robert Muir, Fred Cochran, John Babich, John Derry, Leonard Freeman, Robert Porter, Robert Wood, Morton Clark, Russell Rettig, Clifford Ovist, Russell Coleman, Ace Hornback, Sydney Cluckey, Bud Peltz, Marvin McClain, Frank Martin, Michael Brown, Walt Templin, Allen Hodget, Richard Inman, Kenneth Mowry and Donald Fillman.

Sending gifts, but unable to attend, were Mmes. Robert Chandler, Al Lupin and Roy Hunkle.



TIME TO SAMPLE . . . About to taste the luscious Thanksgiving turkey prepared by the home economics department of El Camino college are, from left, Ardy Farrell,

June Fariss and June Roth. Their instructor, Mrs. Hazel Kuehn gives them cheerful assistance. The turkey is a homegrown California product.



GOOD GRAVY . . . One of the trickiest in the culinary field is a smooth good flavored gravy for a holiday dinner. Here, Judy Scott carefully applies the final touch to the sauce to be served with snowy riced potatoes.



TABLE DECORATIONS . . . A festive table is another requirement for a gala Thanksgiving Day dinner. Here Diane Cannon, El Camino homemaking student, arranges California fruits in a compote to grace the attractive buffet.

YOUR PROBLEMS by Ann Landers

"When You Dance—Dance"

Dear Ann Landers: Please don't throw this letter away as a "silly kid problem." I need help.

I'm 15, a fellow, and have just started to go to school dances. I'm not a very hot dancer but I'm trying to improve. My big problem is, what does a guy talk to a girl about besides school and the weather when they are dancing?

I try a lot of different subjects but they fall flat and I feel like a goof. To top it all off, my dancing gets lousy, too. Please help me.—STUMBLING AND TONGUE TIED

Dear Stumbling: A wise man once said it's better to remain silent and be thought a fool, than to open your mouth and remove all doubt.

Nobody expects a 15-year-old kid to be a combination of Mortimer Adler and Fred Astaire. Forget about jazzy conversation on the dance floor. When you dance—dance.

Dear Ann Landers: My sister has three children whom she calls "active and normal." I say they are undisciplined and rude.

The oldest is 12, a boy. He doesn't stand up when introduced to older people. He interrupts adult conversations and takes right over. The girl, 10, never says "please" or "thank you." It's always "gimme" this or that. Her table manners are atrocious. I realize a 10-year-old is far from an adult but she's old enough to know better than to stuff food into her mouth with both hands and ignore the silver completely.

The youngest who is six behaves like a jungle animal. I could write a book on this one. When I recently told my sister she'd better do something about her kids she became furious and said, "I hate trained monkeys. I want MY children to be natural and enjoy life." What about this? —AUNTIE MAYME

Dear Mayme: If your sister wants her children to enjoy life she'd better start to teach them some of the essentials on how to live with others. I mean MANNERS.

By manners, I don't mean superficial niceties. I mean genuine consideration for other people. Children who interrupt, grab, shove, and put their own wants first, demonstrate a basic lack of respect for the rights of others. Your sister can call this "natural" if she wants to. Others have a different definition—and such kids become persona non grata (plenty unwelcome) in all circles.

Dear Ann Landers: I'll be frank and come to the point. I'm a working girl, 29 years old, no raving beauty. In fact I'm plain looking and a little on the heavy side. I've had darned few dates in my life and exactly one proposal of marriage. This is the problem:

My boy friend is 27, good-looking, likes his martinis and changes jobs often. We were going to be married in December but he told me last night he lost \$480 in a crap game and our wedding will have to wait. Also, he said he lost control of himself in a men's store and ran up a bill of \$350.

I should tell you, too, in 1958 he got a girl in trouble and it cost ME, not him, \$500. My mother says a woman, 29, has to put up with some monkey-shines or be an old maid. Help me decide—and PLEASE be practical.—JEAN

Dear Jean: This monkey has outshined himself. You're better off single than tied up with an irresponsible character who will bring you nothing but heartache and his overdue bills to pay.

If alcohol is robbing you or someone you love of health and clarity, send for ANN LANDERS' booklet, "Help For The Alcoholic," enclosing with your request 20 cents in coin and a large, self-addressed, stamped envelope. (Ann Landers will be glad to help you with your problems. Send them to her in care of this newspaper enclosing a stamped, self-addressed envelope.) Copyright, 1960, Field Enterprises, Inc.

At Guest Ranch Mr. and Mrs. L. M. Fernley, 1027 Beech Ave. were recent guests at the Warner Springs Guest Ranch in San Diego County.

Twins Club Will Plan Charities

South Bay chapter of the Mothers of Twins club will hold its dinner meeting at the Tasman Sea restaurant on Monday evening at 7:30 p.m.

During the business meeting members will discuss their Thanksgiving and Christmas collections of toys and clothing for the club's adopted family of eight children with three year old twin girls. The club has also adopted a second family of seven children with the youngest eight month old twins.

Members will bring two cans of food from their home supplies. The cans provide the club's stockpile and are used to fill Thanksgiving, Christmas and Easter baskets for adopted families. The year-round supply of canned goods further insures emergency food for any family requesting help of the club through the welfare department.

The club's Christmas dinner dance, to raise funds, will be discussed.

A silent auction will take place during the dinner-meeting.

An Anniversary

Celebrating recently at The Pen and Quill restaurant in Manhattan Beach were Mr. and Mrs. Robert F. Sheppard of Hollywood Riviera, who entertained with a dinner party on the occasion of their third wedding anniversary. Mr. and Mrs. Frank E. Burke of Torrance were among the well-wishers.

Friends Fete Rita Bacon

Miss Rita Bacon, whose marriage to Donald C. Voss, will take place at the Lutheran Church on Nov. 26 was the honoree at a bridal shower given by Misses Linda Baker and Ginny Krauszer on Nov. 8.

A pink and silver color theme was used in decorating the Bacon home where the party was given.

The centerpiece was a pink cake decorated with white wedding bells and lilies of the valley.

The evening was spent playing games and singing. The hostesses served refreshments. Bringing gifts for the future bride were Cindy Routh, Linda Crubb, Gail Averill, Janet Smith, Melanie Mounger, Sachi Ishihara, Nancy Crossman, Joan Bacon, Carol Bailey, Betty Baker, Mercy Oljinada, Sanelly Cargo, Virginia Miller, and Virginia Juvet.

Others were Mmes. Nancy Vandeauberg, Gloria Bacon H. B. Kirkpatrick, Josephine Treloor and Audrey Bacon.

Missouri Trip

Mr. and Mrs. J. S. McMullen, 1734 Watson Ave., returned last Friday from a two weeks trip to Trenton, Mo., where they visited Mr. McMullen's brother and wife, Mr. and Mrs. Lloyd McMullen and Mrs. McMullen's father, L. C. Lemley, 94 years of age.

Ohio Vacation

Mr. and Mrs. A. W. Whittington, 20610 S. Normandie, have returned from a three weeks vacation in Dayton, Columbus and Xenia, Ohio, where they visited with relatives and friends.



FANCY APRON GIFTS . . . Gaily decorated aprons will fill one booth at the Woman's club Christmas Bazaar on Nov. 30 at the clubhouse. Mrs. Dean Sears is in charge of this phase of the bazaar. Gathered at her home for a sewing bee on Thursday were from left Mrs. H. F. Heinlein, Leroy Pulliam, Harold Hayes and Richard Floyd.